

# Oatmeal Applesauce Bars

**Makes:** 80 servings

80 Servings

Ingredients	Weight	Measure
Raisins		4 cups
Applesauce, unsweetened		3 cups
Liquid eggs		1 3/4 cups
Sugar		1 1/3 cups
Oil		1 cup
Vanilla		1 Tbsp 1 tsp
Quick oats		5 cups
All-purpose flour		4 1/2 cups
Cinnamon, ground		2 Tbsp
baking powder		2 Tbsp
Baking soda		1 Tbsp 1 tsp
Salt		1 tsp

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>125</b>	
Total Fat	4 g	
Protein	3 g	
Carbohydrates	21 g	
Dietary Fiber	2 g	
Saturated Fat	NA	
Sodium	119 mg	

## Directions

1. Process raisins with 1/4 cup applesauce until raisins are thoroughly chopped but not pureed.

2. In mixing bowl, combine raisin mixture, remaining applesauce, eggs, sugar, oil and vanilla; mix well.
3. Add remaining ingredients; mix well but do not overmix.
4. Spread evenly in greased pan.
5. Bake in a conventional oven at 350 degrees F. for 20-25 minutes or until a toothpick inserted into the middle comes out clean. Cool completely.
6. Drizzle with a powdered sugar icing or sprinkle with powdered sugar just before serving.
7. Cut into 10 rows along the long side of the pan and 8 rows along the short side.

## Notes

### Serving Tips:

Additional whole raisins may be added to the batter at the second mixing stage, if desired. Or, if expanding this recipe to fill several pans and using a verticle cutter mixer (VCM), raisins can be added whole in the first mixing stage.